



**THERE ARE LITTLE HOT DOGS**, medium-sized hot dogs, and big hot dogs. Then there are hot dogs like this, which Chuck Miller finds is quite a mouthful. The 6-foot-long meaty monster was on display at Piggly Wiggly this week, and was manufactured by the Purita Sausage Company of Sacramento. Zim's Bakery made the bun. Miller, head of the meat department at Piggly Wiggly, was still eating at last reports and figures to complete the undertaking within two weeks. What is left after they carry him away on a stretcher will be sold, and that could be a lot of baloney.

## upstairs and downstairs In Milady's Kitchen

FLORENCE JENKINS, Editor  
Herald and News

### Washable Jackets

Hard upon the heels - or should we say palms - of the recent announcement that a completely washable leather glove has been developed, the tanning industry has just disclosed that washable leather garments for every member of the family will be a reality this fall.

Made of the same type of leather - called LaunderLeather - which goes into the washable gloves, the new jackets and coats can be dumped into the machine with the rest of the family wash. Coats, jackets, jumpers and jeans in the new LaunderLeather are already on the production line, and by Fall, Mrs. America will have them hanging on her washline next to her husband's shirts and the family linen.

There will be no fuss connected with washable LaunderLeather apparel. Hundreds of test washings conducted by the industry's research laboratories and home economists have shown that the leather garments can be laundered with ordinary soap, flakes and detergent in either the tub or the washing machine. All smudges, greases and stains disappear like magic and the leather emerges not only completely color-fast, but without any stiffening, shrinkage or stretching.

In several tests conducted by commercial laundries, ten LaunderLeather jackets, in colors running from bright red to pale yellow, were tossed together into the same machine for twenty successive washings. None of the jackets showed any color-bleeding or loss of the leather's original luster and suppleness.

From a fashion standpoint, the new LaunderLeather clothes will present a wide selection of smart new jackets, coats, separates and slacks with designs to suit the individual taste of any woman. Both the suedees and the capeskins will be available in all the new Fall colors including fern green, peacock blue, basque red, persimmon and charcoal.

Also featured will be men's tailored and casual jackets, in beige-to-brown suedees and sturdy capeskins. These will be dacron or nylon lined to facilitate washing. Of special interest to the average mother will be a generous assortment of children's clothes in the new LaunderLeather. Jackets, jeans and cover-alls will soon be carried by the stores - all made of strong, durable leather made to withstand day-to-day wear and rough-and-tumble play. A rinsing in the tub or a quick cycle in the washing machine will remove all dirt, grime or grease and the leather will look good as new.

Another boon brought to American housewives by new LaunderLeather will be leather-trimmed dresses in cotton or any other washable material. Dresses will show smart leather piping, banding and other detail in coordinating or contrasting colors. Blouses, shirts and separates, in washable fabrics, will be styled with smart leather collars and cuffs, sockets, belts and pockets.

**TASTE SURPRISE**  
Add a little horseradish to mayonnaise and whipped cream for Waldorf salad.



BEWARE OF IMITATIONS  
LOOK FOR THE HAPPY LITTLE DOG  
TOPS IN QUALITY!  
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### GUEST RECIPES

From Helen Parks at Fort Rock come recipes for Lemon Sherbet and Orange Carrot Cookies.

The cookie recipe came from a friend of hers in Iowa and the recipe should yield about three dozen cookies - if too many persons don't sample the dough as they are being made.

Helen's husband, Bud, says "It should say in there somewhere that loving hands prepare them."

**LEMON SHERBET**  
(Serves 10)  
Combine the juice of 4 lemons and 2 cups of sugar.

Add 3 cups of milk and 1 cup of cream, whipped.  
Freeze in refrigerator trays at coldest temperature. When partially frozen, remove and beat until smooth, then complete freezing.

**ORANGE-CARROT COOKIES**  
1 cup shortening

**SEASONING MEAT**  
When broiling meat, season the meat after it has browned on one side, when turning it. Season the second side after it has browned. For pan-broiling or pan-frying, season the meat after it becomes brown on both sides. When you brown meat for braising or cooking in liquid, season it after it has been browned. However, if the meat is floured before it's browned, the seasoning may be mixed with the flour.

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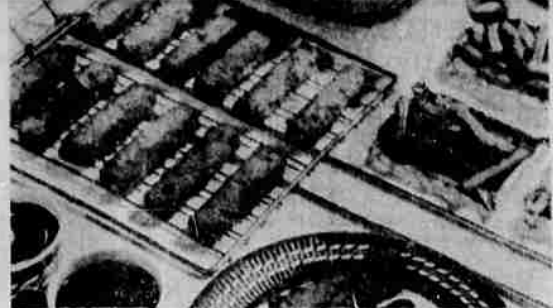
Halcy's Beef Stew 20-oz. Can 39¢

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**FISH 'N' CHIPS**, outdoor style, might be a menu for your next outdoor meal. With quick-frozen fish sticks and French fries, serve cole slaw, relishes and steaming coffee. Photo courtesy Birds Eye.

### FISH 'N' CHIPS

With summer just about half-way over, you're probably in need of new menu ideas for your outdoor barbecues. You've had the old standbys, hamburgers and steak... you've baked potatoes... you've roasted corn. So for something quite different, try Fish 'n' Chips. Use a couple of packages of convenient quick-frozen fish sticks and French fries and you'll find that this famous combination tastes better than ever cooked over a charcoal fire.

To prepare this new-style fish fry, spread the fish sticks directly on the grill over the glowing coals or arrange in a folding holder. We particularly like using the holder - it makes it easy to turn the fish sticks from time to time. To heat the frozen French fries, the Birds Eye test kitchens advise spreading in a single layer on a flat sheet of aluminum foil. (Do not fold the foil over the top of the potatoes - just use flat, as you would a cookie sheet.) Then when the spuds are crisp and brown, you can pile them on small squares of foil and lift right on to your paper plates. Add a serving of fish sticks, a spoonful of cole slaw, relishes and a mug of steaming coffee. And then, you'd better put more fish 'n' chips on to cook. Second helpings will be in demand!

### HEAT FISH STICKS ON OUTDOOR GRILL

Spread fish sticks on grill (or put in holder) and place over glowing coals. Heat thoroughly until golden brown on both sides, turning occasionally.

Approximate heating time: about 10 to 15 minutes, more or less. Heating time will vary, depending on type of grill and fuel used.

### HEAT FRENCH FRIES ON OUTDOOR GRILL

Spread quick-frozen French fried potatoes in single layer on aluminum foil and place on grill over glowing coals. Heat thoroughly until golden brown and crisp, turning occasionally. Serve hot; sprinkle with salt to taste.

Approximate heating time: about 20 minutes, more or less. Heating time will vary, depending on type of grill and fuel used.

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